

Private Dining Room – June 2017

Starters

Please choose 3 of the following...

Minestrone soup
Warm goat's cheese tart, sun-dried tomato & caramelised onion
Quinoa, grilled asparagus, poached quails egg, black olives & sunflower seeds
Grilled octopus, heritage tomato, Castelfranco raddichio & octopus croquettes
Avocado & crayfish salad, lime confit, sesame grissini
Seared beef carpaccio, capers, parmesan & Capezzana olive oil
Burrata di Puglia, San Daniele, bruschetta

Mains

Please choose 3 of the following...

Seafood risotto
Wild mushroom & buffalo mozzarella ravioli, truffle butter
Tagliatelle, San Marzano tomatoes, wild garlic, artichoke, Pecorino Sardo
Veal ragu pappardelle, parmesan
Seared tuna, pistachio crust, watercress, mango & papaya salsa
Roast cod, tenderstem broccoli & Capezzana olive oil
Pan-fried chicken breast, pak choi, sweet potatoes, mushroom & pancetta
Beef tagliata, courgette, wild rocket, parmesan & lemon

All our pasta is freshly made in-house

Desserts

Please choose 3 of the following...

Chocolate brownie, crème fraîche
Hazelnut-base cheesecake, rhubarb compote
Classic tiramisu
Panna cotta, strawberry coulis
Ice creams & sorbets
La Fromagerie cheese board (£2.00 supplement)

£32 per person for two courses
£37 per person for three courses
(Prices exclude a discretionary 12.5% service charge)